Microwave oven

User manual

MG32J5133A*

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

Contents

Using this user manual **4**

The following symbols are used in this User Manual: 4

Safety instructions **5**

Important safety instructions 5

Installation **13**

What's included 13
Installation site 15
Turntable 15

Maintenance **16**

Cleaning 16
Replacement (repair) 17
Care against an extended period of disuse 17

Before you start **18**

Current time 18
Power saving 18
Child Lock 19
Sound On/Off 19
Kitchen timer 19
About microwave energy 20
Cookware for microwave 21

Operations **23**

Feature panel 23
Simple steps to start 24
Manual mode 25
Common settings 28
Auto mode 30
Convenience 44
Deodorization 49

MG32J5133AT_PE_DE68-04325C-00_EN.indd 2 2015-01-21 1:54:40

Cooking Smart **50**

Microwave cooking guide 50
Grill 53
Microwave + Grill 53
Reheating guide 54
Defrosting guide 56
Quick & Easy 58

Troubleshooting **59**

Checkpoints 59
Information codes 64

Technical specifications **65**

Grac ias por elegir a Samsung **66**

MG32J5133AT_PE_DE68-04325C-00_EN.indd 3 2015-01-21 1:54:40

Using this user manual

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

The following symbols are used in this User Manual:

⚠ WARNING

Hazards or unsafe practices that may result in **severe personal injury or death**.

⚠ CAUTION

Hazards or unsafe practices that may result in **minor personal injury or property damage**.

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 4 2015-01-21 1:54:40

Safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MAKE SURE THAT THESE SAFETY PRECAUTIONS ARE OBEYED AT ALL TIMES.

BEFORE USING THE OVEN, CONFIRM THAT THE FOLLOWING INSTRUCTIONS ARE FOLLOWED.

Microwave function only

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 5 2015-01-21 1:54:40

Safety instructions

WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is emitted (observed), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 6 2015-01-21 1:54:40

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The appliance should not be cleaned with a water jet.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

The microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 7 2015-01-21 1:54:40

Safety instructions

Oven function only - Optional

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 8 2015-01-21 1:54:40

The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

General safety

⚠ WARNING

Only qualified staff should be allowed to modify or repair the appliance.

Do not heat liquids and other food in sealed containers for microwave function.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.

This appliance must be properly grounded in accordance with local and national codes.

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

Do not pull or excessively bend or place heavy objecton the power cord.

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.

Do not touch the power plug with wet hands.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

Do not apply excessive pressure or impact to the appliance.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 9 2015-01-21 1:54:41

Safety instructions

Do not place the oven over a fragile object such as a sink or glass object.

Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.

Ensure that the power voltage, frequency and current are the same as those of the product specifications.

Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.

Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.

Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside or on the door of the oven.

Do not spray volatile material such as insecticide onto the surface of the oven.

Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating.

In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.

Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.

Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.

⚠ CAUTION

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 10 2015-01-21 1:54:42

Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

Do not use your microwave oven to dry papers or clothes.

Use shorter times for smaller amounts of food to prevent overheating and burning food.

Do not immerse the power cable or power plug in water and keep the power cable away from heat.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.

Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish from the oven to avoid unintentional burns.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.

Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)

Take care when connecting other electrical appliances to sockets near the oven.

Precautions to avoid possible exposure to excessive microwave energy. (Microwave function only)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

A. Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 11 2015-01-21 1:54:42

Safety instructions

B. Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

C. Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

1) door (bent)

2) door hinges (broken or loose)

3) door seals and sealing surfaces

D. The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

A. A dented, scratched, or broken door, handle, out-panel, or control panel.

B. A broken or missing tray, guide roller, coupler, or wire rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

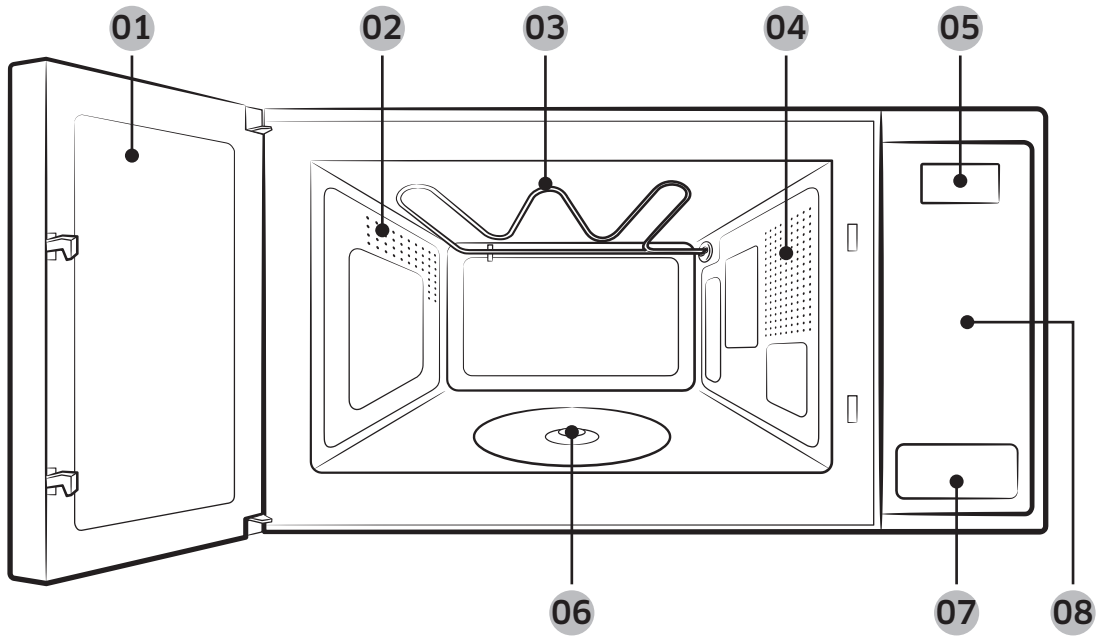
MG32J5133AT_PE_DE68-04325C-00_EN.indd 12 2015-01-21 1:54:42

Installation

What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer centre or the retailer.

Oven at a glance



01 Door
02 Vent
03 Heating element
04 Oven light
05 Display
06 Coupler
07 Open (door)
08 Feature panel

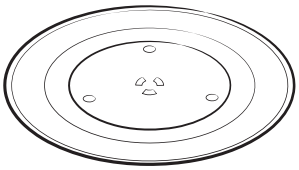
MG32J5133AT_PE_DE68-04325C-00_EN.indd 13 2015-01-21 1:54:42

Installation

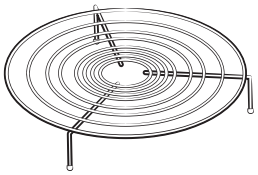
Accessories

The oven comes with different accessories that help you prepare different types of food.

Roller ring



Turntable



Grill rack

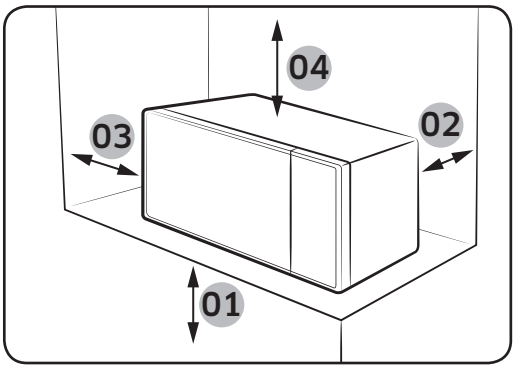
Roller ring	Put in the centre of the base. It supports the turntable.
Turntable	Put on the roller ring with the centre fitting the coupler. It serves as a cooking base.
Grill rack	This metal rack is used with Grill or combined cooking modes. Put it on the turntable.

NOTE

- Do not operate the oven without the turntable on the roller ring.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 14 2015-01-21 1:54:42

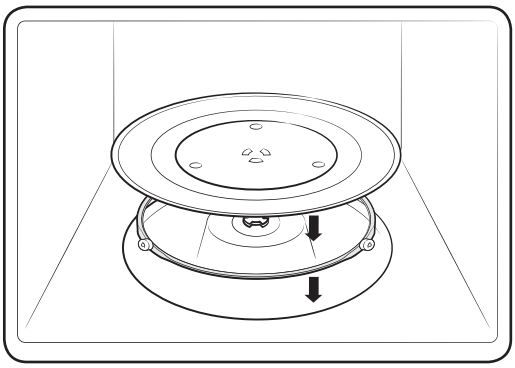
Installation site



01 85 cm from the floor
02 10 cm from the rear wall
03 10 cm from the side
04 20 cm from above

- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your oven for the first time.

Turntable



Remove all packing materials inside the oven.Install the roller ring and turntable. Check that the turntable rotates freely.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 15 2015-01-21 1:54:43

Maintenance

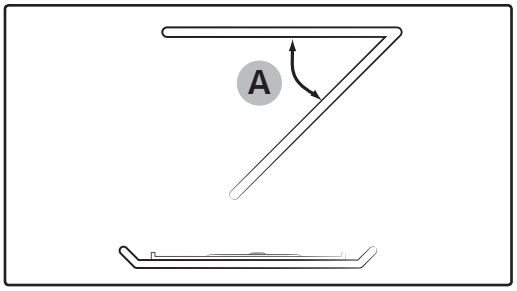
Cleaning

Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).
If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

1. With an empty oven, put a cup of diluted lemon juice on the centre of the turntable.
2. Heat the oven for 10 minutes at max power.
3. When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

To clean inside swing-heater models



To clean the upper area of the cooking chamber, lower the top heating element by 45 ° (A) as shown. This will help clean the upper area. When done, reposition the top heating element.

⚠ CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 16 2015-01-21 1:54:43

Replacement (repair)

⚠ WARNING

This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

Care against an extended period of disuse

- If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 17 2015-01-21 1:54:43

Before you start

There is some basic information that you should know before going directly to a cooking recipe. Before or during any cooking mode, you can set/change the clock or the kitchen timer to your needs.

Current time

It is important to set the correct clock time to ensure correct automatic operations.

1. Press **Clock**.
2. Use the number buttons to enter the current time. For example, press 5, 0, and 0 in sequence for 5:00 o'clock.
3. Press **Start** to confirm your settings. Then, the colon (:) indicator blinks several times.

Power saving

To reduce power consumption when not using the oven, use the power saving function of the oven.

- To activate power saving, press **Eco** to turn off the display.
- To deactivate power saving, open the door or press **Eco** again. The display turns back on with the current time.

Auto power saving

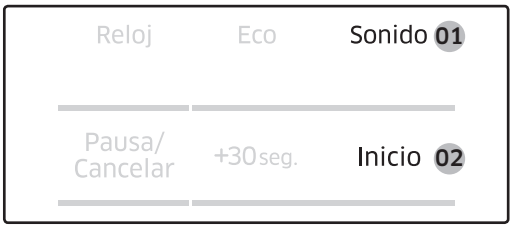
- After 25 minutes of user inactivity, the oven automatically enters power saving mode. Any previous function will be cancelled, and the current time will be displayed.
- After 5 minutes of the door being open, the oven lamp will turn off.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 18 2015-01-21 1:54:43

Child Lock

To prevent accidents, Child Lock disables all controls except for the Eco button.
Hold down **Stop/Cancel** for 3 seconds to activate, or hold down for 3 seconds again to deactivate the lock on the feature panel.

Sound On/Off



You can mute or unmute the beep or melody of the oven.

- To mute the sound, press **Sound** to show "OFF" on the display. Then, press **Start**.
- To unmute the sound, press **Sound** again to show "ON" on the display. Then, press **Start**.

Kitchen timer

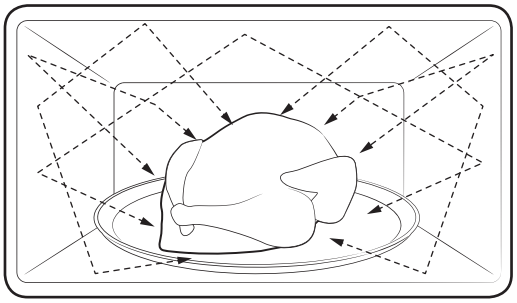
1. Press **Kitchen** Timer.
2. Use the number buttons to set the time for your cooking.
3. Press **Start**.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 19 2015-01-21 1:54:44

Before you start

About microwave energy

Microwaves are high-frequency electromagnetic waves. The oven uses the prebuilt magnetron to generate microwaves which are used to cook or reheat food without deforming or discolouring the food.



1. The microwaves generated by the magnetron are distributed uniformly through the whirling distribution system. This is why the food is cooked evenly.
2. The microwaves are absorbed down to the food up to a depth of approx. 2.5 cm. Then, the microwaves are dissipated inside the food as cooking continues.
3. The cooking time is affected by the following conditions of the food.
   - Quantity and density
   - Moisture content
   - Initial temperature (especially, when frozen)

NOTE

The cooked food keeps heat in its core after cooking is complete. This is why you must respect the standing time specified in this manual, which ensures cooking evenly down to the core.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 20 2015-01-21 1:54:44

Cookware for microwave

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and place a glass of water or some food on the turntable.

Requirements:

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced pan with handles that weigh less than the main pan

Material		Microwave-safe	Description
Aluminium foil		△	Use for a small serving size to protect against overcooking. Arcing can occur if the foil is near the oven wall or if using an excessive amount of foil.
Crusty plate		○	Do not use for preheating for more than 8 minutes.
Bone china or earthenware		○	Porcelain, pottery, glazed earthenware and bone china are usually microwave-safe, unless decorated with a metal trim.
Disposable polyester cardboard dishes		○	Some frozen foods are packaged in these dishes.
Fast-food packaging	Polystyrene cups or containers	○	Overheating may cause these to melt.
	Paper bags or newspaper	×	These may catch fire.
	Recycled paper or metal trims	×	These may cause arcing

MG32J5133AT_PE_DE68-04325C-00_EN.indd 21 2015-01-21 1:54:44

Before you start

Material		Microwave-safe	Description
Glassware	Oven-to-table ware	○	Microwave-safe unless decorated with metal trims.
	Fine glassware	○	Delicate glassware may break or crack by rapid heating.
	Glass jars	○	Appropriate for warming only. Remove the lid before cooking.
Metal	Dishes	×	These may cause arcing or fire.
	Freezer bag with twist-ties	×	
Paper	Plates, cups, napkins, and kitchen paper	○	Use to cook for a short time. These absorb excess moisture.
	Recycled paper	×	Causes arcing.
Plastic	Containers	○	Use thermoplastic containers only. Some plastics may warp or discolour at high temperatures.
	Cling film	○	Use to maintain moisture after cooking.
	Freezer bags	△	Use boilable or ovenproof bags only.
Wax or grease-proof paper		○	Use to maintain moisture and prevent spattering.

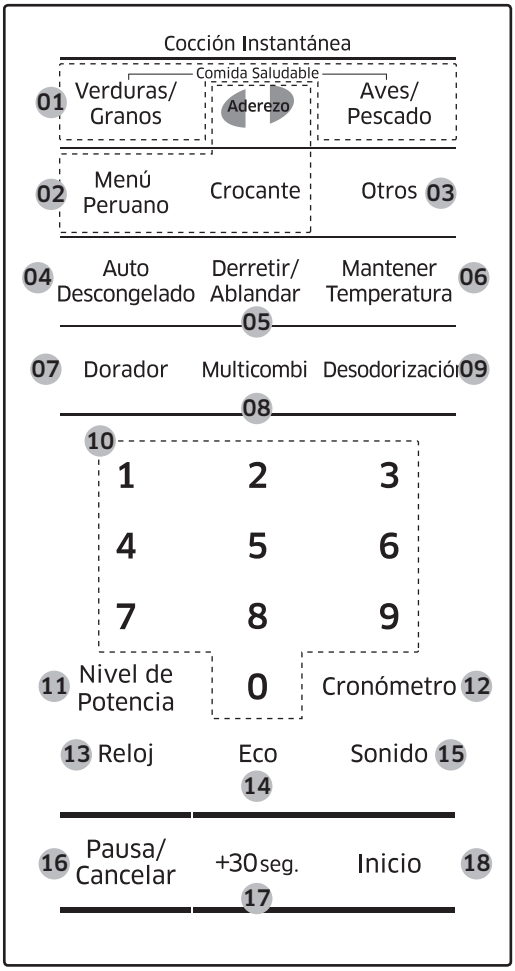
○ : Microwave safe △ : Use caution × : Microwave unsafe

MG32J5133AT_PE_DE68-04325C-00_EN.indd 22 2015-01-21 1:54:45

Operations

Feature panel

The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.



01	Healthy Cook
02	Auto Cook
03	My Plate
04	Auto Defrost
05	Soften/Melt
06	Maintain Temperature
07	Grill
08	MultiCombi
09	Deodorization
10	Number pad
11	Power Level
12	Kitchen Timer
13	Clock
14	Eco
15	Sound
16	Stop/Cancel
17	+30S
18	Start

MG32J5133AT_PE_DE68-04325C-00_EN.indd 23 2015-01-21 1:54:45

Operations

Simple steps to start

To cook food

1. Put the food in a microwave-safe container and then in the centre of the turntable.
2. Use the number buttons to set the cooking time.
3. Press **Start**.

NOTE

When cooking is complete, the oven beeps 4 times. Use oven gloves to take out the food.

To defrost frozen food

1. Put the frozen food in a microwave-safe container and then in the centre of the turntable.
2. Press **Auto Defrost**.
3. Use the number buttons to set the serving size.
4. Press **Start**.

NOTE

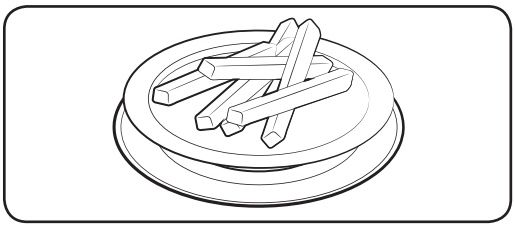
For more information, see the Auto Defrost section.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 24 2015-01-21 1:54:46

Manual mode

Microwave

This is the basic function of this microwave oven. The power level is set to High by default.



1. Put food in a microwave-safe container and then on the turntable.

2. Use the number buttons to set the cooking time (max: 99 min 99 sec). For example, press 1 and 0 for the minutes, and 0 and 0 for the seconds (10:00).
3. To change the default power level, press **Power Level** and select a different level. See the **Power level** section for details.
4. Press **Start**.
5. When cooking is complete with a beep 4 times, use oven gloves to take out the food.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 25 2015-01-21 1:54:46

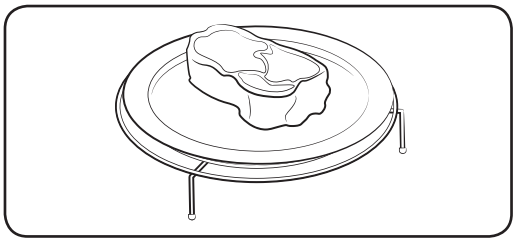
Operations

Grill

This allows you to grill food using the radiant heat generated by the heating element. Use this for foods that have just been cooked.

⚠ CAUTION

Use only the provided metal rack for grilling.



1. Put food in a microwave-safe container and then on the provided metal rack.

2. Press **Grill**.
3. Use the number buttons to set the grilling time (max: 30 min). For example, press 1 and 0 for the minutes, and 0 and 0 for the seconds (10:00).
4. Press **Start**. The heating element cycles on and off to complete grilling.
5. When grilling is complete with a beep 4 times, use oven gloves to take out the food.

NOTE

To change the cooking time during operation, press **Stop/Cancel**, and follow steps 2-4 above.

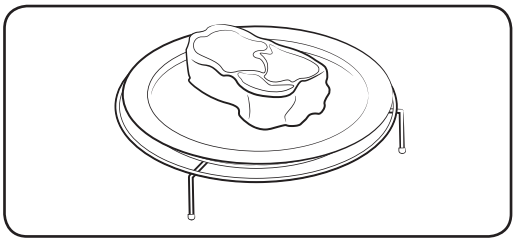
MG32J5133AT_PE_DE68-04325C-00_EN.indd 26 2015-01-21 1:54:47

Microwave + Grill

You can combine microwave cooking with grilling to cook and grill food simultaneously in a reduced time.

⚠ CAUTION

Use only the provided metal rack for grilling.



1. Put food in a microwave-safe container and then on the provided metal rack.
2. Press **MultiCombi**. The grilling temperature is set automatically, which you cannot change.
3. Use the number buttons to set the cooking time (max: 60 min). For example, press 2 and 5 for the minutes, and 3 and 0 for the seconds (25:30).
4. Press **Start**. The oven starts microwave cooking, and then continues to grill.
5. When cooking is complete with a beep 4 times, use oven gloves to take out the food.

NOTE

To change the cooking time during operation, press **Stop/Cancel**, and follow steps 2-4 above.

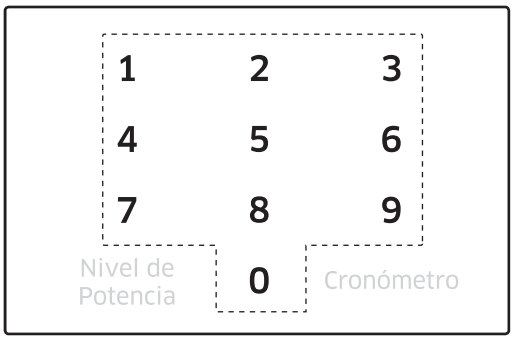
MG32J5133AT_PE_DE68-04325C-00_EN.indd 27 2015-01-21 1:54:48

Operations

Common settings

Cooking time

Follow these steps to set or change the cooking time. By default, the power level is set to High.



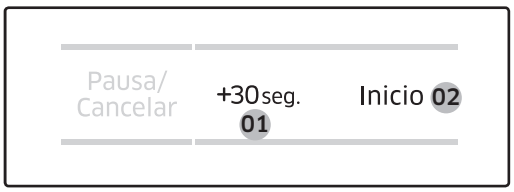
Use the number buttons to set the cooking time (max: 99 min 99 sec). The time area consists of the minute and second elements. To set a cooking time of 25 minutes, for example, press 2 and 5 for the minutes, then 0 and 0 for the seconds.

NOTE

- To change the cooking time during operation, press **Stop/Cancel**, and repeat the steps above.
- To stop cooking, simply open the door, or press **Stop/Cancel**. To resume operation, close the door and press Start.
- To cancel cooking, press **Stop/Cancel** twice.

Time increment

You might want to add extra time to the current cooking time while cooking is in process. Time can be added by 30 seconds.



1. Before or during cooking, press **+30S** as many times as needed. For example, to add 2 minutes to the current cooking time, press the button 4 times.
2. Press **Start**. The oven continues to operate for the changed time.

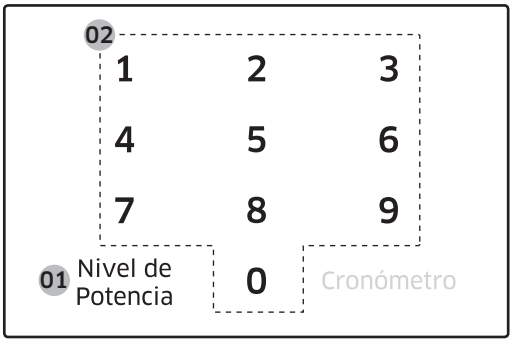
NOTE

This button is not enabled with Auto mode.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 28 2015-01-21 1:54:48

Power level

You can change the heating intensity according to the cooking recipe or to your preference.



1. Press **Power Level**.
2. Use the number buttons to select a specific power level. Available levels range from No power (0) to High (10). See the table below.

0	PL:0	No power
1	PL:10	Warm
2	PL:20	Defrost
3	PL:30	Low
4	PL:40	Medium low
5	PL:50	Medium
6	PL:60	Simmer
7	PL:70	Medium high
8	PL:80	Reheat
9	PL:90	Sauté
10	PL:Hi	High

NOTE

To check the current power level while cooking is in process, press **Power Level**.

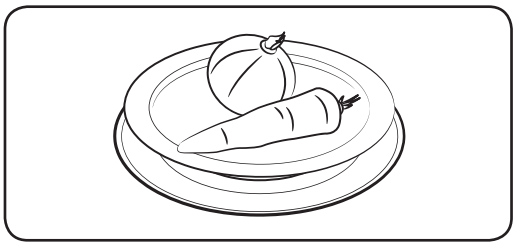
MG32J5133AT_PE_DE68-04325C-00_EN.indd 29 2015-01-21 1:54:48

Operations

Auto mode

Healthy Cook

For healthier alternatives, the oven offers a total of 20 Healthy Cook programmes in 2 different categories. Take advantage of this feature to save you time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected recipe.



1. Put food in a microwave-safe container and then in the centre of the turntable.

2. Select a category by pressing either **Vegetables/Grains** or **Poultry/Fish**.
3. Use the selected button again or the number buttons to select a specific programme.
4. Press **Start**.
5. When cooking is complete with a beep 4 times, use oven gloves to take out the food.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 30 2015-01-21 1:54:49

Healthy Cook guide

The following table presents auto programmes for cooking, roasting, and baking. The table contains food quantities, weight ranges, and appropriate recommendations. Cooking modes and times have been pre-programmed for your convenience.

1. Vegetables/grains

Code	Food	Serving Size (g)	Instructions
1	Broccoli	250	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2	Carrots	250	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
3	Green Beans	250	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stir after cooking Stand for 1-2 minutes.
4	Spinach	150	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
5	Corn on the Cob	500	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
6	Peeled Potatoes	250	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 31 2015-01-21 1:54:49

Code	Food	Serving Size (g)	Instructions
7	Brown Rice	250	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
8	Wholemeal Macaroni	250	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook covered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
9	Quinoa	250	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
10	Bulgur	250	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.
11	Vegetables Gratin	500	Put the vegetables, such as precooked potato slices, courgette slices and tomatoes and sauce into a suitable sized glass pyrex dish. Add grated cheese on top. Stand for 2-3 minutes.
12	Grilled Tomatoes	400	Rinse and clean tomatoes, cut them into halves and put in an ovenware dish. Add grated cheese on top. Put dish on rack. Stand for 1-2 minutes.

2. Poultry/Fish

Code	Food	Serving Size (g)	Instructions
1	Chicken Breasts	300	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
2	Turkey Breasts	300	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 32 2015-01-21 1:54:49

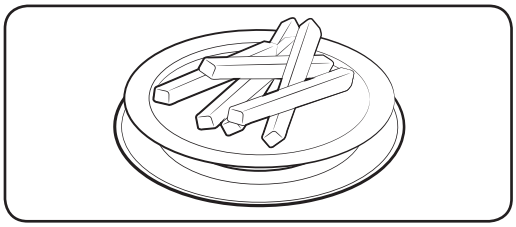
Code	Food	Serving Size (g)	Instructions
3	Fresh Fish Fillets	300	Rinse fish fillets and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
4	Fresh Salmon Fillets	300	Rinse fish fillets and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
5	Fresh Prawns	250	Rinse prawns fillets and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
6	Fresh Trout	400	Put 1-2 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
7	Roast Fish	400	Brush skin of whole fish (trout or gilthead) with oil and add herbs and spices. Put fish side by side, head to tail on the rack. Turnover, as soon as the beep sounds. Stand for 3 minutes.
8	Grilled Salmon Stakes	300	Put fish steaks spoke-like fashion on an ovenware dish. Put dish on the rack. Turnover, as soon as the beep sounds. Stand for 2 minutes.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 33 2015-01-21 1:54:49

Operations

Auto Cook

For inexperienced cooks, the oven offers a total of 26 Auto Cook programmes in 3 different categories. Take advantage of this feature to save you time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected recipe.



1. Put food in a microwave-safe container and then in the centre of the turntable.

2. Select a category by pressing either **Aderezo**, **Menú Peruano**, or **Crocante**.
3. Use the selected button again or the number buttons to select a specific programme.
4. Press **Start**.
5. When cooking is complete with a beep 4 times, use oven gloves to take out the food.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 34 2015-01-21 1:54:49

Auto cook guide

The following table presents auto programmes for cooking, roasting, and baking. The table contains food quantities, weight ranges, and appropriate recommendations. Cooking modes and times have been pre-programmed for your convenience.

1. Aderezo

Code	Food	Ingredients and Instructions
1	Aderezo	Garlic powder - 1 teaspoon, Medium onion (finely chopped) -1, Oil - 3 tablespoons
		Mix the ingredients in a bowl and cook in the Samsung Chef without covering for 3 minutes.

2. Menú Peruano

Code	Food	Ingredients and Instructions
1	Arroz con Pollo	Seasoning (Finely chopped onion - 1, Garlic - 1 teaspoon, Oil - 3 tablespoons, Coriander - 4 tablespoons, Ground yellow chilli - 1 tablespoon), Chicken pieces - 500 g, Rice - 2 cups, Stock - 2 cups, Peas - ½ cup, Diced carrot - ½ cup, Sweet corn grains - ½ cup, Finely chopped pepper - ½, Salt and pepper to taste.
		Put the 2 cups of rice in a bowl. Cover the rice with tap water and leave to stand for at least 15 min. Then drain and use. Season the chicken with salt, pepper and pierce it. Put it on the high rack and cook. When the first beep, turn the chicken over and press the start button. When the second beeps, add the chicken to the seasoning with the drained rice, 2 cups of water, peas, carrot and sweet corn. Then press the start button again. When the third beep, add 1 teaspoon salt and the chopped pepper. Stir and press the start button again. (Cook covered) After cooking, stand for 5 minutes before serving. Seasoning Mix the onion, garlic, oil and turmeric in a bowl. Put them in oven and press the Aderozo button. After cooking, use this seasoning.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 35 2015-01-21 1:54:49

Operations

Code	Food	Ingredients and Instructions
2	Arroz con Mariscos	Rice - 2 cups, Water - 2 cups, Garlic - 1 teaspoon, Oil - 3 tablespoons, Red chilli - 2 tablespoons, Finely chopped onion - 1, Peas - ½ cup, Chopped red pepper - 1, Shellfish - 250 g, Parmesan cheese - 3 tablespoons, Finely chopped parsley, Lemon, Salt and pepper
		Season the shellfish with lemon, salt, pepper in bowl. Mix the oil, garlic, onion and red chilli in other bowl. Add the 2 cups of water, the rice, the peas and cook covered. When the beep, add the salt, shellfish, pepper and press the start button. (Cook covered) After cooking, sprinkle with finely chopped parsley and grated Parmesan cheese.
3	Arroz a la Jardinera	Oil - 3 tablespoons, Red onion (finely chopped) - 1, Garlic powder - 1 tablespoon, Ground turmeric - 1 teaspoon, Rice - 2 cups, Water - 2 cups, Peas - ½ cup, Carrot - ½ cup, Sweet corn grains - ½ cup, Chopped red pepper - 1, Salt - 1 teaspoon
		Put the 2 cups of rice in a bowl. Cover the rice with tap water and leave to stand for at least 15 min. Then drain and use. Put the drained rice, 2 cups of water, seasoning, peas, carrot and sweet corn. Cook covered. When the beep, add 1 teaspoon salt, the chopped pepper and stir. Press the start button. (Cook covered) Seasoning Mix the onion, garlic, oil and turmeric in a bowl (3 litres). Put them in oven and press the Aderozo button. After cooking, use this seasoning.
4	Arroz Graneado	Oil - 3 tablespoons, Garlic powder - 1 tablespoon, Rice - 2 cups, Water - 2 cups, Salt - 1 teaspoon
		Put the 2 cups of rice in a bowl. Cover the rice with tap water and leave to stand for at least 15 min. Then drain and use. Add the drained rice. Cook covered. When the beep, add 1 teaspoon salt and stir. Press the start button. (Cook covered)

MG32J5133AT_PE_DE68-04325C-00_EN.indd 36 2015-01-21 1:54:49

Code	Food	Ingredients and Instructions
5	Estofado de Pollo	Chicken pieces - 500 g, Finely chopped onion - ½, Garlic powder - 1 tablespoon, Pack of tomato sauce - 160 g, Oil - 3 tablespoons, Peas - ½ cup, Sliced carrot - ½ cup, Yellow potato (in quarters) -1, Chicken stock - 1 cup, Bay leaf and mushrooms.
		Season the chicken with salt, pepper and pierce it. Put it on the high rack and cook. When the first beep, turn the chicken over and press the start button. When the second beeps, add the seasonning, the tomato sauce, bay leaf and mushroom on the chicken in a bowl. Press the start button again. (Cook covered) When the third beep, add the carrot, peas, yellow potato in quarters and the stock. Then press the start button. Seasoning Mix the oil, onion, garlic and onion in a bowl . Put them in oven and press the Aderozo button. After cooking, use this seasoning.
6	Seco de Carne	Stewing beef - 500 g, Finely chopped onion - ½, Garlic - 1 tablespoon, Ground yellow chilli - 2 tablespoons, Oil - 3 tablespoons, Ground coriander - ½ cup, Meat stock - ½ cup, Peas - ½ cup, Carrot - ½ cup
		Cut up the meat into 6x6 cm cubes. Season with salt, cumin, pepper and add a spurt of oil, pierce it. Put on the high rack and cook. When the first beep, turn the chicken over and press the start button. When the second beeps, add the seasonning on the meat in a bowl. Press the start button again. (Cook covered) When the third beep, add the carrot, peas and stock. Then press the start button. Seasoning Mix the onion, garlic, coriander, yellow chilli and oil in a bowl . Put them in oven and press the Aderozo button. After cooking, use this seasoning.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 37 2015-01-21 1:54:50

Operations

Code	Food	Ingredients and Instructions
7	Pescado Gratinado	Fish fillets - 1 kg, Mozzarella cheese - 4 slices, Tomato - 1 sliced, Basil leaves, Salt and pepper, Oregano powder, Olive oil
		Season the fish fillets with salt and pepper. Place them on a dish, put the basil leaves and tomato slices on top of them and add the Mozzarella cheese and oregano powder. Sprinkle with a little olive oil. Preheat the grill mode for 3 min. Put the fillets on the pizza plate, add a spurt of olive oil, place on the high rack and cook.
8	Carapulcra	Dry potato - ¼ kg, Finely chopped onion - 1, Garlic cloves - 2, Red chilli - 3 tablespoons, Oil - 8 tablespoons, Pork bacon - ½ kg, Peanuts - 50 g, Salt, Pepper, Cumin, Dessert wine, A chicken or meat stock cube, Water
		Preparation: Toast the dry potato: Cook in the oven for 4 minutes. (100 % power) and then moisten. Toast the peanuts: Place on a dish and cook in the oven 3 minutes. (100 % power) Then peel and chop finely. Put the garlic, oil, onion and red chilli in a Pyrex dish and cook in the oven without covering for 3 minutes. (100 % power) After cooking, add the meat and cook 6 minutes, then add the water, stock cube and dry potato, season to taste. Before serving, add the peanuts.
9	Ají de Gallina	Chicken breast - 500 g, Water - 1 cup, Chicken stock cube - 1 Seasoning: Finely chopped onion - 1, Garlic - 1 teaspoon, Oil - 3 tablespoons, Yellow chilli - 4 tablespoons, Slices of bread (moistened and puréed) - 4, Evaporated milk - ½ cup, Walnuts - 50 g, Grated Parmesan cheese - 50 g, Salt and pepper
		Season the chicken with salt and pepper, pierce, cover and cook. When the first beep, shred the chicken. Add the chicken and bread, previously puréed with milk and stock into prepared seasoning. Then press the start button. When the second beep, add the walnuts and Parmesan cheese, mix and press the start button. After cooking, season with salt. Seasoning Mix the seasoning ingredients and yellow chilli in a bowl. Put them in oven and press the Aderozo button. After cooking, use this seasoning.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 38 2015-01-21 1:54:50

Code	Food	Ingredients and Instructions
10	Arroz con Leche	Rice - ½ cup, Water - 2½ cup, Cinnamon stick - 1, Cloves - 5, Raisins - 50 g, Condensed milk - ½ cup, Pure evaporated milk - 1 can
		Cover the rice with tap water and leave to stand for 15 min. Put the water, cinnamon, cloves, raisins in a bowl and soaked, drained rice in a large bowl. Cook covered. When the first beep, uncover and add the condensed milk and the evaporated milk. Then press the start button and press the start button again. When the second beep, stir and the press the start button. After cooking, stand for 3 minutes and serve.
11	Mazamorra Morada	Purple corn juice (unsweetened) - 1 litre, Apples (chopped into small cubes) - ½ cup, Pineapple (chopped into small cubes) - ½ cup, Prunes - 50 g, Raisins - 50 g, Cinnamon stick - 1, Water - ½ cup, Sweet potato or Corn flour - 50 g
		Mix the purple corn juice, apple, raisins, prunes and cinnamon in a bowl. (3 litres) Cook uncovered. When the first beep, dissolve the sweet potato or chuño flour in ½ cup water and add this to the previous preparation. Then press the start button. After cooking, stir and serve.
12	Suspiro a la Limeña	Evaporated milk - 1 cup, Condensed milk - 1 can, Egg yolks - 4, Corn flour - 1 tablespoon, Vanilla - 1 teaspoon Meringue: Egg whites - 4, White sugar - ¾ cup, Pisco - 2 tablespoons, Cinnamon powder
		Dilute the corn flour in the milk, add the condensed milk and mix in a bowl. Cook. When the first beep, stir and press the start button. When the second beep, add the egg yolks, mix well and serve in glasses. Cool. For the meringue, beat the egg whites and when frothy, add the sugar and Pisco. Then press the start button again. Put aside and beat until stiff. Lastly, place on top of the glasses and sprinkle with cinnamon powder.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 39 2015-01-21 1:54:50

Code	Food	Ingredients and Instructions
13	Crema Volteada	Condensed milk - 1 large can, Evaporated milk - 800 ml, 6 eggs, Vanilla Caramel - 1 tablespoon: White sugar - ½ cup, Water - 4 tablespoons
		To make the caramel, place the sugar in a bowl that holds 1 litre. Moisten the sugar with the water and cook uncovered. When the first beep, line a 1.5 litre capacity mould with the caramel suitable for use in the microwave. Mix the condensed milk with the evaporated milk, eggs and vanilla. Pour into the mould lined with the caramel and press the start button. (cook uncovered) After cooking, cool and remove the mould.

3. Crocante

Code	Food	Ingredients and Instructions
1	Pizza Congelada	1 pack (400-500 g)
		Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the pizza and cook on the rack.
2	Pizzetas Congeladas	1 pack (150-180 g)
		Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the pizzas and cook on the rack.
3	Quiche Congelado	1 pack (300 g)
		Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the quiche and cook on the rack.
4	Nuggets de Pollo Congelada	1 pack (250 g)
		Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the nuggets and cook on the rack. When the beep, turn the nuggets over and press start button.
5	Hamburguesa Congelada	1 pack (500 g)
		Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the hamburgers and cook on the rack. When the beep, turn the hamburgers over and press start button.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 40 2015-01-21 1:54:50

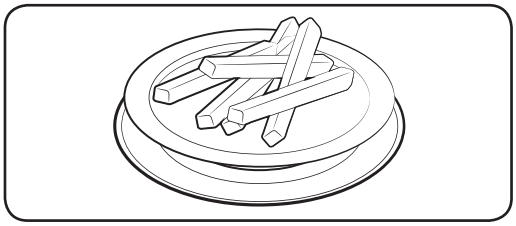
Code	Food	Ingredients and Instructions
6	Brochetas de Pollo	Chicken breast - 250 g, Red pepper - 1, White onion - 1, Salt and pepper, Wooden skewers
		Preparation: Soak the skewers in water. Cut the chicken, pepper and onion into small pieces. Season the chicken with salt and pepper. Mix on the skewers, alternating the chicken with the vegetables. Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the brochettes on the dish and cook on the rack. When the beep, turn the brochettes over and press start button.
7	Masa de Pie	Flour - 200 g, Castor sugar - 4 tablespoons, Margarine - 120 g, Egg - 1, Pinch of salt - 1
		Preheat the grill and pizza plate with the grill function for 3 min. Mix all the ingredients together, knead and leave to stand for 10 min in the refrigerator. Line a 20 cm mould, prick the dough with a fork and cook on the rack.
8	Quesadillas	2 quesadillas filled with the ingredients of your choice
		Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the quesadillas and cook on the rack.
9	Empanadas Congeladas	2 units (400 g)
		Preheat the grill and pizza plate with the grill function for 3 min. After preheating, put the patties and cook on the rack.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 41 2015-01-21 1:54:50

Operations

My Plate

My Plate is collection of frequent recipes.



1. Put food in the centre of the turntable.
2. Press **My Plate**.
3. Use the **My Plate** button again or the number buttons to select a specific programme.
4. Press **Start**.
5. When the cycle is complete with a beep 4 times, use oven gloves to take out the food.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 42 2015-01-21 1:54:50

My Plate guide

Code	Food	Serving Size	Instructions
1	Popcorn	85 g	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and opening it.
2	Popcorn	100 g	
3	Papas y Camotes	1 pcs (250 g)	Pierce each potato several times with a fork. Place on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes.
4	Papas y Camotes	2 pcs (500 g)	
5	Papas y Camotes	3 pcs (750 g)	
6	Papas y Camotes	4 pcs (1 kg)	
7	Papas y Camotes	5 pcs (1.25 kg)	
8	Papas y Camotes	6 pcs (1.5 kg)	
9	Hot Dog	1 pcs	Pierce the hot dogs and place them on a plate. Let stand for 1 minute after heating.
10	Hot Dog	2 pcs	
11	Hot Dog	3 pcs	
12	Vegetales al Vapor	250 g	Weigh the vegetables (e.g. broccoli, cauliflower, carrots, pepper) after washing, cleaning and cutting into similar size. Put tray into bowl. Distribute vegetables on insert tray. Add 2 tablespoons water. Cook covered with lid.
13	Vegetales al Vapor	500 g	
14	Vegetales al Vapor	750 g	
15	Vegetales al Vapor	1 kg	
16	Hervir Agua	250 ml	Use a measuring cup or mug and do not cover. Place the beverage in the oven. After heating, stir well.
17	Hervir Agua	500 ml	
18	Hervir Agua	750 ml	
19	Tocino	1 slice	Select fresh bacon rashers from your butcher, deli or supermarket. Place on the absorbent paper towel on microwave safe plate or pyrex dish and cover with another piece of paper towel and cook. Serve.
20	Tocino	2 slices	
21	Tocino	3 slices	

MG32J5133AT_PE_DE68-04325C-00_EN.indd 43 2015-01-21 1:54:51

Operations

Convenience

Soften/Melt

This is useful to soften or melt soft food or confection such as butter, chocolate, and sugar.

1. Put food in the centre of the turntable.
2. Press **Soften/Melt**.
3. Use the Soften/Melt button again or the number buttons to select a specific programme.
4. Press **Start**.
5. When the cycle is complete with a beep 4 times, use oven gloves to take out the food.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 44 2015-01-21 1:54:52

Soften/Melt guide

The following table presents auto programmes for softening or melting specific kinds of food. The table contains food quantities, weight ranges, and appropriate recommendations.

Code	Food	Serving Size (g)	Instructions
1	Melt Butter	50	Cut butter into 3 or 4 pieces and Put them on small glass bowl. Melt uncovered. Stir after cooking. Stand for 1-2 minutes.
2	Melt Butter	100	
3	Melt Dark Chocolate	50	Grate dark chocolate and put in small glass bowl. Melt uncovered. Stir after melting. Stand for 1-2 minutes.
4	Melt Dark Chocolate	100	
5	Melt Sugar	25	Put sugar on small glass bowl. Add 10 ml water for 25 g and add 20 ml water for 50 g. Melt uncovered. Take out carefully, use oven gloves! Use spoon or fork and pour caramel decorations on baking paper. Let stand for 10 minutes until dry and remove from paper.
6	Melt Sugar	50	
7	Soften Butter	50	Cut butter into 3 or 4 pieces and Put them in small glass bowl. Soften uncovered. Stand for 1-2 minutes.
8	Soften Butter	100	

MG32J5133AT_PE_DE68-04325C-00_EN.indd 45 2015-01-21 1:54:52

Operations

Auto Defrost

This is useful to defrost frozen meat, poultry, or fish. The operating time and power level will be adjusted according to the selected programme.

1. Put food in the centre of the turntable and close the door.
2. Press **Auto Defrost** to select category.
3. Use the number buttons to select a weight.
4. Press **Start**.
5. When the cycle is complete with a beep 4 times, use oven gloves to take out the food.

NOTE

- The oven beeps in the middle of the cycle to remind you to turn the food over. Turn the food over, and press Start again to continue. When the cycle is complete, the oven beeps 4 times.
- You can defrost food manually. To do this, use a cooking mode with just 20% of the default power level of the cooking mode. For more information, see the Power level section.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 46 2015-01-21 1:54:52

Auto Defrost guide

The following table presents auto programmes for defrosting food. The table contains food quantities, weight ranges, and appropriate recommendations.

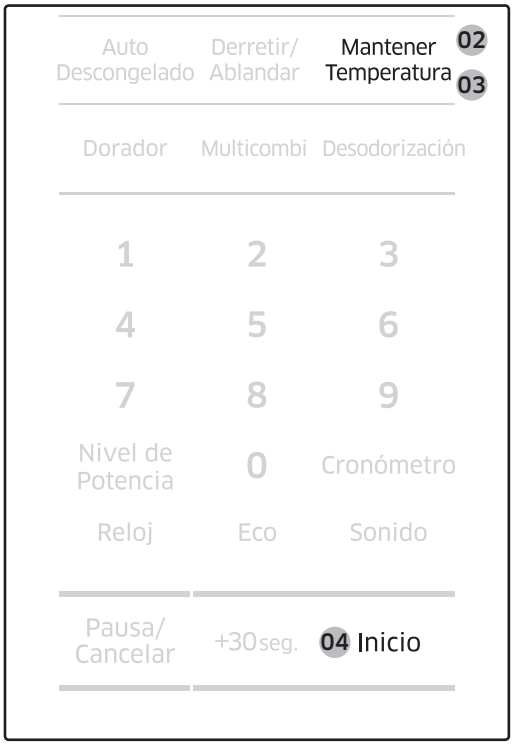
Code	Food	Serving Size (kg)	Instructions
1	Roast Beef, Cerdo	0.1-2.6	Put the meat with the thickest parts facing towards the centre of the dish, cover. Using the defrost key, select the weight and press start. When the beep, turn the meat over.
2	Bistec, Chuleta, Pescado	0.1-2.6	
3	Carne Molida	0.1-2.6	
4	Pollo Entero	0.1-2.6	Shield the leg and wing tips with aluminium foil. Using the defrost key, select the weight and press start. Turn the chicken over, when the oven beeps. Stand for 20-60 minutes.
5	Pollo en Piezas	0.1-2.6	

MG32J5133AT_PE_DE68-04325C-00_EN.indd 47 2015-01-21 1:54:52

Operations

Maintain Temperature

If you want to keep cooked foods warm until serving, use this function. The operating time and power level will be adjusted according to the selected programme.



1. Put food in the centre of the turntable and close the door.
2. Press **Maintain Temperature**.
3. Use the **Maintain Temperature** button again to choose either Hot(1) or Mild(2).
4. Press **Start**.
5. When the cycle is complete with a beep 4 times, use oven gloves to take out the food.

⚠ CAUTION

- Do not use this function to reheat cold foods. Use this only for keeping food warm that has just been cooked.
- Do not keep food for more than 1 hour. The food surface may be dried.
- Do not put food covered with lids or plastic wrap in the oven.

1	Hot	lasagne, soups, gratin, pizza, bacon, fish dishes, dry cakes
2	Mild	pies, breads, egg dishes, steak (for rare or medium rare)

MG32J5133AT_PE_DE68-04325C-00_EN.indd 48 2015-01-21 1:54:53

Deodorization

Deodorization helps remove bad smells from inside the oven after cooking. The default time is 5 minutes.

- To activate, press **Deodorization** and then **Start** on the feature panel.
- To change the time, press +**30S** to increase by 30 seconds (max: 15 min).

MG32J5133AT_PE_DE68-04325C-00_EN.indd 49 2015-01-21 1:54:53

Cooking Smart

We provide these cooking guides to help you make the most out of this oven. Experience our cooking know-how to add convenience and richness to your life.

Microwave cooking guide

- Cover the food throughout the entire cooking. The vaporised moisture from the food circles through inside and helps cook evenly.
- When cooking is complete, let stand for the specified time. This allows the food to even out inside.
- Use only microwave-safe cookware.

Frozen vegetables

- Use a suitable glass Pyrex container with a lid.
- Stir twice during cooking and once after cooking, and then add seasoning to your preference.

Food	Serving Size (g)	Power	Time (min.)
Spinach	150	60%	5-6
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Broccoli	300	60%	8-9
	Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Peas	300	60%	7-8
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Green Beans	300	60%	7½-8½
	Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Carrots/Peas/Corn)	300	60%	7-8
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Chinese style)	300	60%	7½-8½
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		

MG32J5133AT_PE_DE68-04325C-00_EN.indd 50 2015-01-21 1:54:53

Fresh vegetables

- Use a suitable glass Pyrex container with a lid.
- Cut ingredients into as small pieces as possible to reduce the cooking time.
- Add 30-45 ml of cold water to every 250 g unless otherwise specified.
- Stir once during cooking and once after cooking, and then add seasoning to your preference.

Food	Serving Size (g)	Power	Time (min.)
Broccoli	250 500	90 %	4½-5 7-8
	Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.		
Brussels Sprouts	250	90 %	6-6½
	Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.		
Carrots	250	90 %	4½-5
	Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	250 500	90 %	5-5½ 7½-8½
	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.		
Courgettes	250	90 %	4-4½
	Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Stand for 3 minutes.		
Egg plants	250	90 %	3½-4
	Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.		
Leeks	250	90 %	4-4½
	Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 250	90 %	1½-2 2½-3
	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		

MG32J5133AT_PE_DE68-04325C-00_EN.indd 51 2015-01-21 1:54:53

Cooking Smart

Food	Serving Size (g)	Power	Time (min.)
Onions	250	90 %	5-5½
	Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes.		
Pepper	250	90 %	4½-5
	Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 500	90 %	4-5 7-8
	Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip Cabbage	250	90 %	5½-6
	Cut turnip cabbage into small cubes. Stand for 3 minutes.		

Rice and pasta

Rice

- Use a large-sized glass Pyrex container with a lid. Note that rice doubles in volume during cooking.

Pasta

- Use a large-sized glass Pyrex container. Cook uncovered.
- Add boiling water and a little salt, and stir well. Stir several times during and after cooking.
- Cover with a lid while letting stand, and then drain well.

Food	Serving Size	Power	Time (min.)
White Rice (Parboiled)	250 g 375 g	90 %	15-16 17½-18½
	Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Brown Rice (Parboiled)	250 g 375 g	90 %	20-21 22-23
	Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Mixed Rice (Rice + Wild Rice)	250 g	90 %	16-17
	Add 500 ml cold water. Stand for 5 minutes.		

MG32J5133AT_PE_DE68-04325C-00_EN.indd 52 2015-01-21 1:54:53

Food	Serving Size	Power	Time (min.)
Mixed Corn (Rice + Grain)	250 g	90 %	17-18
	Add 400 ml cold water. Stand for 5 minutes.		
Pasta	250 g	90 %	10-11
	Add 1000 ml hot water. Stand for 5 minutes.		

Grill

- Preheat the oven for 3-5 minutes. This helps brown food.
- Use only the provided metal rack or other flameproof metal racks.
- Foods available for grilling include chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches, and any kinds of toast with toppings.
- Use the High rack with Grilling mode unless otherwise specified (applicable models only)

Microwave + Grill

This MultiCombi mode combines the radiant heat from the heating element with Microwave cooking. This will run only while the door is closed and the turntable is rotating.

- Use only flameproof cookware that is microwave-safe. Do not use metal or plastic cookware.
- Foods available with this MultiCombi mode are basically any kinds of cooked food that you want to reheat and brown, for example, baked pasta.
- Use the High rack with Grilling mode unless otherwise specified (applicable models only).

MG32J5133AT_PE_DE68-04325C-00_EN.indd 53 2015-01-21 1:54:53

Cooking Smart

Reheating guide

General
This reheating guide is based on the condition that the room temperature is between 18 °C and 20 °C for liquid, and between 5 °C and 7 °C for chilled food. Follow the operating time, power level, and standing time specified in this table.

Food	Serving Size (g)	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	90 %	1-1½ 2-2½ 3-3½ 3½-4
	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.		
Soup (Chilled)	250 g 350 g 450 g 550 g	90 %	2½-3 3-3½ 3½-4 4½-5
	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.		
Stew (Chilled)	350	60 %	4½-5½
	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350	60 %	3½-4½
	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350	60 %	4-5
	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		

MG32J5133AT_PE_DE68-04325C-00_EN.indd 54 2015-01-21 1:54:53

Food	Serving Size (g)	Power	Time (min.)
Plated Meal (Chilled)	350 450	60 %	4½-5 5½-6½
	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Cheese Fondue Ready-to- Serve (Chilled)	400	60 %	6-7
	Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Stand for 1-2 minutes.		

Special care for baby food

To prevent accidents such as burns, special care must be taken for baby food before serving. Make sure to strictly follow this reheating guide for baby food.

Baby food

- Use a deep ceramic plate and cover it with a plastic lid.
- Recommended serving temperature is 30-40 °C.

Baby milk

- Use a sterilised glass bottle and reheat it uncovered.
- Remove the teat before reheating. Otherwise, the milk in the bottle boils over.

Food	Serving Size	Power	Time (sec.)
Baby Food (Vegetables + Meat)	190 g	60 %	30
	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Porridge (Grain + Milk + Fruit)	190 g	60 %	20
	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Milk	100 ml 200 ml	30 %	30-40 60-70
	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.		

MG32J5133AT_PE_DE68-04325C-00_EN.indd 55 2015-01-21 1:54:54

Cooking Smart

Defrosting guide

This defrosting guide is based on the condition that frozen food is between -18 °C and -20 °C in internal temperatures. The standing time varies depending on the food type (meat or vegetables) and serving size (thinner or thicker pieces of food).

- Put frozen food in a microwave-safe container uncovered.
- Turn it over halfway through defrosting time and drain well when complete.

Food		Serving Size	Power	Time (min.)
Meat	Minced Meat	250 g 500 g	20 %	6-7 8-13
	Pork Steaks	250 g		7-8
	Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes.			
Poultry	Chicken Pieces	500 g (2 pcs)	20 %	14-15
	Whole Chicken	1200 g		32-34
	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes.			
Fish	Fish Fillets	200 g	20 %	6-7
	Whole Fish	400 g		11-13
	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Stand for 10-25 minutes.			
Fruits	Berries	300 g	20 %	6-7
	Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.			

MG32J5133AT_PE_DE68-04325C-00_EN.indd 56 2015-01-21 1:54:54

Food		Serving Size	Power	Time (min.)
Bread	Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	20 %	1-1½ 2½-3
	Toast/Sandwich	250 g		4-4½
	German Bread (Wheat + Rye Flour)	500 g		7 – 9
	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.			

MG32J5133AT_PE_DE68-04325C-00_EN.indd 57 2015-01-21 1:54:54

Cooking Smart

Quick & Easy

Melting crystallized honey

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 30 %, until honey is melted.

Melting gelatine

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 30 %.
Stir after melting.

Cooking glaze/icing (for cake and gateaux)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 90 %, until glaze/ icing is transparent. Stir twice during cooking.

Cooking jam

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 90 %. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

Cooking pudding/ custard

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 90 %. Stir several times well during cooking.

Browning almond slices

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 60 %.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

MG32J5133AT_PE_DE68-04325C-00_EN.indd 58 2015-01-21 1:54:54

Troubleshooting

You may encounter a problem using the oven. In that case, first check the table below and try the suggestions. If a problem persists, or if any information code keeps appearing on the display, contact a local Samsung service centre.

Checkpoints

If you encounter a problem with the oven, first check the table below and try the suggestions.

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 59 2015-01-21 1:54:54

Troubleshooting

Problem	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is no power to the oven.	Power is not supplied.	Make sure power is supplied.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 60 2015-01-21 1:54:54

Problem	Cause	Action
The oven does not heat.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
Heating is weak or slow.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The warm function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 61 2015-01-21 1:54:54

Troubleshooting

Problem	Cause	Action
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the "Cancel" button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
There is water dripping.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
Steam leaks from the door.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is water left in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 62 2015-01-21 1:54:54

Problem	Cause	Action
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 5 minutes after cooking is complete.	This is not an oven malfunction.
Pressing the +30sec button operates the oven.	This happens when the oven was not operating.	The microwave oven is designed to operate by pressing the +30 sec button when it was not operating.
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 63 2015-01-21 1:54:54

Troubleshooting

Problem	Cause	Action
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.

NOTE

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.

Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

Information codes

Code	Description	Action
C-d0	Control buttons are pressed over 10 seconds.	Clean the keys and check if there is water on the surface around key. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.

NOTE

If the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

MG32J5133AT_PE_DE68-04325C-00_EN.indd 64 2015-01-21 1:54:54

Technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model		MG32J5133A*
Power Source		220 V ~ 60 Hz
Power Consumption	Microwave	1500 W
	Grill	1350 W
	Combined mode	1500 W
Output Power		95 W / 950 W (IEC - 705)
Operating Frequency		2450 MHz
Magnetron		OM75P (31)
Cooling Method		Cooling fan motor
Dimensions (W x H x D)	Main unit	517 x 297 x 402 mm
	Cooking chamber	357 x 255 x 357 mm
Volume		1.1 cu.ft
Weight	Net	16 kg

MG32J5133AT_PE_DE68-04325C-00_EN.indd 65 2015-01-21 1:54:54

Grac ias por elegir a Samsung

Su horno nuevo representa lo último en tecnología de cocción con microondas. Este horno es un electrodoméstico con todas las funciones y fácil de usar, construido para cumplir estándares estrictos de calidad establecidos por SAMSUNG: los más altos en la industria. Estamos orgullosos de ofrecerle un producto que proporcionará servicio conveniente y confiable durante años por venir.

Por favor registre el número de serie de la parte trasera o interior de su horno de microondas SAMSUNG así como la fecha de compra en los espacios provistos abajo. Le recomendamos guardar su recibo de compra con este manual para facilitar el servicio en garantía.

Número de modelo _____

Número de serie _____

Fecha de compra _____

Distribuidor _____

MG32J5133AT_PE_DE68-04325C-00_EN.indd 66 2015-01-21 1:54:54

Memo

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
MEXICO	01-800-SAMSUNG(726-7864)	www.samsung.com/mx/support
ARGENTINE	0800-333-3733	www.samsung.com/ar/support
URUGUAY	000-405-437-33	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
PARAGUAY	009-800-542-0001	
BRAZIL	0800-124-421 (Demais cidades e regiões) 4004-0000 (Capitais e grandes centros)	www.samsung.com/br/support
CHILE	800-SAMSUNG(726-7864)	www.samsung.com/cl/support
BOLIVIA	800-10-7260	www.samsung.com/cl/support
COLOMBIA	Bogotá 600 12 72 Gratis desde cualquier parte del país 01 8000 112 112 ó desde su celular #SAM(726)	www.samsung.com/co/support
COSTA RICA	0-800-507-7267 00-800-1-SAMSUNG (726-7864)	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
DOMINICA	1-800-751-2676	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
ECUADOR	1-800-10-72670 1-800-SAMSUNG (72-6786)	
EL SALVADOR	800-6225	
GUATEMALA	1-800-299-0013 1-800-299-0033	
HONDURAS	800-27919267 800-2791-9111	
JAMAICA	1-800-234-7267 1-800-SAMSUNG (726-7864)	www.samsung.com/latin/support
NICARAGUA	001-800-5077267	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
PANAMA	800-7267 800-0101	
PERU	0-800-777-08 Desde celulares por favor llamar al número 336 8686	www.samsung.com/pe/support
PUERTO RICO	1-800-682-3180	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
TRINIDAD & TOBAGO	1-800-SAMSUNG(726-7864)	
VENEZUELA	0-800-SAMSUNG (726-7864)	www.samsung.com/ve/support

DE68-04325C-00